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United States
Department of
Agriculture

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Food Safety
and Inspection
Service

September 1985

Compilation of Meat and Poultry Inspection Issuances



Continuation of
West and South
Indo-European Languages



TABLE OF CONTENTS

MPI Manual Change #7A	Correction to #7
MPI Manual Change #8	Part 11 and Part 22
FSIS Notice 61-85	Change in Curing Calculations
FSIS Notice 63-85	Additional Question and Answer Guide on Protein Fat Free (PFF) Regulation
FSIS Notice 62-85	Beef Head and Neck Meat Trimmings
FSIS Notice 64-85	Identification (ID) Service for Poultry and Poultry Products
FSIS Notice 65-85	Sketch Label Approval Process
FSIS Notice 66-85	Poultry Plants Eligible to Export to the Federal Republic of Germany (FRG)

The period covered in this Issuance is August 22, 1985 to September 1985.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☒ OTHER

CHANGE #7A to the MEAT AND POULTRY INSPECTION MANUAL

#7A

August 1985

I PURPOSE


This document transmits a correction to the MPI Manual.

II CHANGE

In Change #6, Change Transmittal Sheet to the MPI Manual, dated July 1985, instructions were given to delete Section 8.34. That section of the manual remains current and should not be marked out of the manual.

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.


Irwin Dubinsky
Director
Policy Office
Policy and Planning Staff

The last Manual Change was #6 dated July 1985

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, and Import Offices

OPI: PP/PO/RDU

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☐ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☒ OTHER

CHANGE TRANSMITTAL SHEET

CHANGE #8 TO THE MEAT AND POULTRY INSPECTION
MANUAL - Part 11 and Part 22

#8

September 1985

I PURPOSE

This document transmits changed pages and instructions for pen and ink changes to the MPI Manual.

II CHANGES

A.

Remove

Pages 69 and 70
Pages 261h and 261i

Insert

Pages 69, 69a and 70
Pages 261h and 261i

B. Pen and Ink Changes

1. Two change transmittal sheets, showing change #7 to the MPI Manual were published in August 1985. The Change #7 noting that Section 8.34 of the manual remains current should be change #7A.

2. The following sections of the MPI Manual have been superseded as follows:

Deletion

Sections 22.2
22.3
22.6

Superseded by

FSIS Directive 9040.1
5/15/84

Please cross out the sections in the manual and note therein where the current instructions may be found.

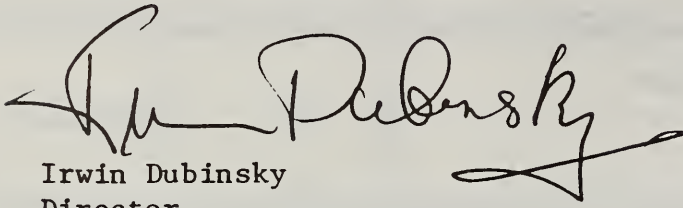
The last Manual Change was #7A dated August 1985

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices

OPI: MPITS/SISPD

III CANCELLATION

This change is cancelled when contents have been incorporated into the MPI Manual.

A handwritten signature in black ink, appearing to read "Irwin Dubinsky", with a stylized flourish at the end.

Irwin Dubinsky
Director
Policy Office
Policy and Planning Staff

Attachment

2. Observe and palpate mesenteric lymph nodes.

3. Palpate portal lymph nodes.

4. Observe dorsal surfaces of lungs.

5. Palpate bronchial lymph nodes.

6. Observe mediastinal lymph nodes.

7. Turn lungs over and observe ventral surfaces.

8. Observe heart.

9. Observe dorsal surface of liver.

10. Turn liver over and observe ventral surface.

11. Condemn viscera or parts when required.

12. Retain carcass, viscera, and parts when required.

(3) Carcass inspection.

1. Look in mirror and observe back of carcass. NOTE: Where mirror is not required, turn and observe back of carcass.

2. Observe front parts and inside of carcass.

3. Grasp, turn, and observe kidneys (both sides).

4. Direct trim, remove retain tags, or retain carcass when required.

(4) Responsibility. Plant management should assure that all heads, viscera and carcasses are prepared and presented for inspection adequately so the inspector needs not perform additional steps to examine them.

When, in the inspector's in charge judgment, any of the above steps cannot be performed at the current slaughter line speeds because of preparation or presentation deficiencies, or because of disease incidence, the inspector in charge will require the establishment to reduce the line speed until all conditions are favorable.

(I) Horses and Other Equines

(1) Head inspection.

1. Observe head's surfaces.

2. Observe and palpate (incise when necessary) mandibular, pharyngeal

and parotid lymph nodes, guttural pouch, and tongue.

(2) Viscera inspection.

1. Observe and palpate lungs, bronchial and mediastinal lymph nodes (incise when abnormal).

2. Incise and observe heart as for cattle.

3. Observe and palpate spleen, liver (both surfaces), and portal lymph nodes.

4. Open hepatic (bile) duct as for cattle.

5. Observe rest of viscera and body cavities.

(3) Carcass inspection. Inspect as for cattle (11.1(h)(3)). In addition, observe (and incise when necessary):

1. Inner abdominal walls for encysted parasites.

2. Spinous processes of thoracic vertebrae, supraspinous bursa, and first two cervical vertebrae for fistulous conditions.

3. Axillary and subscapular spaces of white and gray horses for melanosis.

(m) Kidney Inspection

Before viscera or carcass inspection, plant employees shall adequately expose all kidneys of livestock carcasses from fat covering and capsule. The inspector shall then examine them during viscera or carcass inspection. When examined with the viscera, kidneys must be removed from the carcass and presented for inspection with other organs.

(n) Inspection of Swine Uteri and Ovaries

Nongravid swine uteri and ovaries may be saved for domestic and/or export edible use if presented for inspection with the viscera so that the inspector can easily observe them.

Gravid uteri are considered inedible; they should be removed from the viscera before inspection and handled as inedible product. Ovaries with any follicular

* activities are also considered
 * inedible; they may be removed by
 * plant employees after viscera
 * inspection, but before reinspection
 * and packing.

* During viscera inspection, the
 * inspector shall:

* 1. Observe uteri and ovaries, and
 * palpate them if abnormal.

* 2. Pass for human consumption
 * normal uteri with normal ovaries, or
 * with ovaries showing only follicular
 * activities which will be removed
 * before reinspection.

* 3. Condemn contaminated, gravid or
 * abnormal uteri with abnormal ovaries.

* Uteri and ovaries with anatomical,
 * physiological and pathological
 * abnormalities, such as congestion,
 * enlargement, metritis, pyometra,
 * follicular activity, etc., are
 * abnormal and considered inedible.
 * Since the young swine female is
 * polyestrous, it is normal for the
 * uterus and ovaries to be in some
 * stage of estrus until becoming
 * pregnant. Therefore, it is not
 * unusual for the uterus to be in some
 * stage of engorgement with varying
 * degrees of hyperemia of the
 * endometrium.

* This type of uterus is considered
 * normal. However, uteri from animals
 * in actual estrus, as manifested by
 * excessive congestion and enlargement,
 * are abnormal and considered inedible.

* After viscera inspection, plant
 * employees will remove ovaries that
 * are abnormal or show follicular
 * activity from passed uteri and
 * present for reinspection all uteri
 * and/or ovaries saved for edible use
 * at a location acceptable to the
 * inspector in charge.

* The inspector will reinspect
 * 10 percent of the uteri and/or
 * ovaries and assure that all abnormal
 * ovaries are removed and handled as
 * inedible product. If one abnormal
 * ovary is found in a lot, the inspec-
 * tor will retain it, require rework of
 * the entire lot, and again reinspect
 * 10 percent of the lot.

* As appropriate, the product must

be labeled Swine (or Pork) Uteri, or *
 Swine (or Pork) Uteri/Ovaries, or *
 Swine (or Pork) Ovaries. *

(o) Poultry

Inspector in charge is responsible
 for frequently assuring that poultry
 is properly defeathered and adequately
 presented for inspection.

Product must meet ready-to-cook
 requirements before chilling.

(1) Carcass-viscera inspection.

1. Observe and palpate tibia
 (drumstick).

2. Observe hock joints.

3. Open body cavity and observe
 inner surfaces and organs.

4. Observe and palpate liver, heart,
 and spleen. Crush spleen of mature
 poultry.

5. Observe other viscera and car-
 cass exterior.

6. Instruct trimmer on disposition
 of abnormal or diseased carcasses
 (hang back, trim, remove viscera,
 condemn, etc.).

(2) Inspection rates; line speeds.

(i) Inspector's responsibility.

Since under all conditions it is
 impractical to establish inspection
 rates and eviscerating line speeds in
 all plants, the inspector in charge
 is responsible for determining line
 speeds resulting in adequate
 inspection.

The highest speed may vary depending
 upon various factors--poultry class
 and presentation, disease incidence,
 plant personnel ability to sanitarily
 accomplish eviscerating procedures,
 etc.

The inspector in charge shall reduce
 line speeds when necessary, and shall
 increase them back to normal when all
 conditions are favorable.

(ii) Facilities and procedures. The
 following facilities and procedures are
 required:

1. Lighting--of enough intensity,
 uniform, and properly directed at work
 levels.

2. Hand-washing facilities--adequate
 and properly located.

3. Lines with two or more inspection stations--with dividers or marked shackles to prevent inspectors' confusion.

4. Shackle suspensions--suitable for poultry carcass.

5. Conveyor belts or pans (when used)--synchronized with overhead conveyors and sanitized when saving viscera for edible purpose.

6. Line start and stop control--within inspector's reach.

7. Inspector's worksheet holder--conveniently located for inspector and helper.

8. Trained inspector's helper.

9. Carcass and viscera--adequately presented for inspection to allow prompt examination of entire carcass (inner and outer surfaces), and all organs. Visceral organs--heart, liver, gizzard, etc.--must be presented close to the carcass, (not farther than 6 inches and preferably suspended by natural attachments below the carcass opening).

10. Foreman's cooperation. Close cooperation between foreman and inspector is always necessary.

(iii) Inspection rates; studies.

Studies show that as disease incidence increases inspector's errors increase unless line speeds are reduced. Thus, lines should be operated at rates that result in product showing no evidence of inspection errors.

Table 11.1 shows study results on highest inspection rates obtained in some poultry plants without errors. For the various factors involved, such rates may be used as a guide and not be considered standards.

(iv) Product flow. To prevent contamination and bacterial buildup and to comply with chilling requirements, line speeds must result in smooth product flow (no pileup). GIBLETS shall be processed to ready-to-cook stage at carcass speed rate.

II.2 DELAYED INSPECTION (LIVESTOCK)

Low volume plants are eligible for delayed post-mortem inspection, provided:

1. Carcasses and organs are inspected on slaughter day, unless otherwise approved by RD.

2. Sanitation inspection of facilities, equipment, and plant employees' clothing is done during post-mortem inspection.

3. Ears with identification tags and tattoos (swine) are left attached to carcasses until inspected.

The reverse of this page is intended to be blank

packing (frozen, chilled, etc.), and 9. Net weight in metric units (handwritten legible block Arabic numerals are acceptable).

The inspector shall also ascertain that MP Forms 130 and 412-13 have the following information: 1. The statement "Exporter advises shipment is/is not subject to requirements of LIPC tender" as shown on MP Form 130-A, 2. The quality and yield grade, name of cut, and IMPS item number in the space for "Description of Item or Product," and 3. The metric weights.

(iii) Net weight. If not preprinted by the label manufacturer, the net weight should be stenciled, stamped or handwritten on the carton. The Japanese regulations regarding net weight require that each carton of chilled or frozen beef destined for LIPC must show net weight in kilograms down to tenths of a kilogram. Net weight of less than one-tenth of a kilogram (such as one-hundredth of a kilogram) must be disregarded. If conversion from pounds to kilograms is necessary, use one pound equals 0.45359 kilograms and show kilogram weight to the nearest tenth, i.e., 50 pounds equal 22.6 kilograms. Net weights on export certificates should be shown as kilogram weights, but corresponding pounds may be shown in parenthesis or beneath the kilograms. See 317.2(h)(4) of the Meat and Poultry Inspection Regulations for net weights on containers.

(iv) IMPS (Institutional Meat Purchase Specifications). IMPS item numbers must be shown on export certificates for all beef cuts except for 121D Beef Skirt Plate (see below).

(v) Beef Skirt Plate. The name "Beef Skirt Plate" must be shown on boxes as well as certificates, and not the terminology "Inside Skirt" or "Muscle, Transversus Abdominis." Grader certificate is not required. The number 121D is required to be shown on the boxes, but not on the export certificates. (Requirements

for other items in the 121 series are complicated, e.g., quality grade is required but yield grade is not necessary for 121B, and in most instances 121C is exempt from grading. Check with the meat grader if you have further questions on the 121 series.)

(4) Processed Products. The product descriptions entered on MP Forms 130 and 412-13 should coincide exactly with product name approved by MPSLD. Sodium tripolyphosphate and sodium phosphate are permitted to be used in processed meats.

(i) Roast beef. The only standard which the Japanese will accept for roasting beef is an internal temperature and time of 145° F. for 30 minutes.

(ii) Products which may contain sodium nitrite. Ham, bacon, corned beef, and sausage products may contain up to 70 ppm nitrite. Beef Jerky Ground; Beef Jerky Sausage; Beef and Soya Jerky; and Kippered Beef Ground and Formed are examples of products which the Japanese consider as sausage. The nitrite analyses may be confirmed only by a USDA laboratory.

(iii) Products in which sodium nitrite is prohibited. Beef Jerky; Natural Beef Jerky; Beef Jerky Sectioned and Formed; and products not listed in previous paragraph should not contain nitrate or nitrite.

(5) Stomachs for edible use.

(i) Scalded. Sodium gluconate, sodium metasilicate, sodium persulfate, and calcium oxide are not permitted for use in preparation of scalded beef tripe certified for export to Japan. Other denuding agents listed in section 318.7 of the meat inspection regulations may be used.

(ii) Unscalded. See section 22.17 (b). In addition to the rumen and reticulum, properly cleaned omasa

(pecks), and abomasa (true stomachs) may be exported under inspection marks and edible certification.

(6) **Ligaments and tendons.** Nuchal ligaments and tendons including the Achilles' tendon may be certified for human consumption on MP Forms 130 and 412-13.

(7) **Intestines.** Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are accompanied by MP Form 130 and MP Form 412-13. Cartons should be labeled "Beef Intestines - for Export to Japan."

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "Scalded Pork Large Intestines - for Export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "Chitterlings."

* (8) **Uteri.** Nongravid uteri from
 * gilts or heifers may be exported as
 * edible product and certified on MP
 * Form 130 and 412-13. Immediately
 * after passing inspection, uteri must
 * be chilled (preferably in crushed
 * ice), drained, packed, and frozen.
 * "Hot" freezing is not permitted.
 * Cartons must be labeled "Beef (Pork)
 * Uteri for Export to Japan."
 * Any inspection, in addition to that
 * required by Section 11.1(n), and any
 * additional inspection supervision,
 * requested to ensure that the certifi-
 * cation requirements are met, is reim-
 * bursable as provided in Part 350 of
 * the regulations and section 26.2 of
 * this manual.

(9) **Beef pizzles.** Beef pizzles may be exported as edible product and certified on MP Forms 130 and 412-13. Pizzles to be saved for export must remain with the carcass or viscera and be examined by visual inspection. Immediately after passing inspection, pizzles must be chilled, drained, packed and frozen. "Hot freezing is not permitted." Cartons must be labeled "Beef Pizzles for export to Japan". Handle reimbursable as shown above.

(b) **Poultry Products**

MP Form 130 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official inspection mark which certifies the product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 130, under "remarks," include the word "chilled" or "frozen," as applicable.

(1) **Ready-to-cook (all classes).** A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

61-85

8-22-85

Change in Curing Calculations

The new calculations procedures outlined in this Notice for cured products will supersede all previous guidelines. These calculations will be inserted in all appropriate training materials including the Processing Inspector's Calculations Reference Guide. This notification is being issued to insure immediate continuity and uniformity of calculations.

The amounts of restricted ingredient permitted under existing regulations (318.7 and 381.147) in volume of pickles are listed below. The following criteria may be used (1) to determine the permitted weight of restricted ingredients, given the weight of the pickle and the maximum pump level to be used, or (2) to determine the maximum weight of pickle that can be made, given the weight of restricted ingredients and the maximum pump level, or (3) to determine the maximum pump level, given the weight of the restricted ingredients and the weight of the pickle, or (4) given the weight of the restricted ingredients, the weight of the pickle, and the maximum pump level, whether the procedures will conform to the regulations.

Regulated substances normally used in pickles are restricted at the time of formulation to the following levels:

Restricted Ingredient (RI)	Permitted PPM
Asorbic Acid	469
Erythorbic Acid	469
Sodium Ascorbate	547
Sodium Erythorbate	547
Sodium Nitrate	700
Potassium Nitrate	700
Sodium Nitrite	200
Potassium Nitrite	200
Corn Syrup	20,000
Corn Syrup Solids	20,000
Phosphate listed under "Miscellaneous" to decrease the amount of cooked out juices	5,000

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Compliance Offices, ABB
TRA, R&E Import Offices

NOTICE EXPIRES:

9-1-86

OPI:

MPITS/PPID

The regulations are based on an assumed pickle weight of a certain number of pounds per gallon; this has been accommodated in the conversion to ppm.

The procedures used in the curing calculations are as follows:

Step	Procedure	Example
1	Determine the weight of the restricted ingredients to be used, the weight of the pickle and the maximum pump setting. If any two of these are known, the third can be calculated. If the pickle is measured by volume, not weight, determine the weight by multiplying the number of gallons of water by 8.33 pounds per gallon and adding the actual weight for the other ingredients.	1000 gallons of pickle consists of 967 gallons of water and 495 pounds of other ingredients. Wt. of pickle = (967 x 8.33) + 495 = 8055 + 495 = 8550 lbs.
2	If 2 factors are known, then substitute them in the following formula: $\text{PPM} = \frac{\text{lbs RI}}{\text{lbs Pickle}} \times \% \text{ Pump} \times 1,000,000$	(a) We have 4 lbs. of sodium nitrite and we wish to pump at 20% maximum. How many lbs. of pickle can we make? $200 = \frac{4}{X} \times .20 \times 1,000,000$ $X = \frac{4}{200} \times 200,000$ $X = 4000 \text{ lbs of pickle.}$ (b) We have 2 pounds of sodium nitrite and we wish to make 1000 pounds of pickle, what is our maximum percent pump? $200 = \frac{2}{1000} \times X \times 1,000,000$

$$X = \frac{1000 \times 200}{2 \times 1,000,000}$$

$$\frac{200,000}{2,000,000} = .10 = 10\%$$

(c) We wish to pump at the 10 percent level and make 1,500 pounds of pickle. How many pounds of sodium nitrite may be added so that pickle will not exceed the 200 ppm limit?

$$200 = \frac{X}{1500} \times .10 \times 1,000,000$$

$$X = \frac{200 \times 1500}{.10 \times 1,000,000}$$

$$X = \frac{300,000}{100,000}$$

X = 3 pounds of nitrite permitted

3 If all 3 factors are known, one can solve for ppm and compare with the regulation to determine if the procedure is in compliance.

We have 3 pounds of sodium nitrite and wish to make 1500 pounds of pickle and pump at the 15% level. Is this in compliance?

$$X = \frac{3}{1500} \times .15 \times 1,000,000$$

$$X = \frac{3}{1500} \times 150,000$$

$$X = 3 \times 100$$

$$X = 300 \text{ ppm}$$

But only 200 ppm is permitted, therefore, this procedure would be out of compliance.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

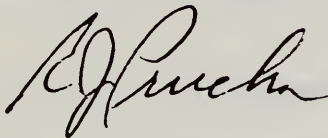
63-85

8-29-85

**ADDITIONAL QUESTION AND ANSWER GUIDE
ON PROTEIN FAT FREE (PFF) REGULATION**

This Notice transmits additional questions and answers regarding the PFF Regulation that was effective April 15, 1985.

Further questions should be directed through the Regional Director's office.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI
Offices, T/A Inspectors,
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and Compliance Offices,
ABB, TRA, R&E, Import Offices

NOTICE EXPIRES:

9-1-86

OPI:

MPITS/SLD

1. QUESTION: What is the PFF value for "Cured Pork"?

ANSWER: "Cured Pork", uncooked or heat treated, made from any combination of hams, loins, shoulders, butts, or picnics, in whole or in part, which is labeled; e.g., as a part of the product name, in the ingredients statement, qualifying statement, starburst, etc., to indicate the presence of any of the above parts is subject to the PFF value for pork shoulder. These products may be sectioned, chunked, diced, or ground.

"Cured Pork" which is not labeled to indicate the presence of hams, loins, shoulders, butts, or picnics or "Cured Pork" made from pork parts not covered by the PFF regulations; e.g., bellies, jowls, hocks, ears, fat-back, tails, etc., is not subject to the PFF regulations. If these products are subjected to heat treatment, the products must come back to the fresh uncured weight unless the product name specifically indicates the presence and percentage of the added substances above the fresh uncured weight. (See Policy Memo 084 issued by the Standards and Labeling Division.) If not subjected to heat treatment, the products may contain up to 10 percent added substance without label declaration. If more than 10 percent added substance is added, the presence and amount of the added substance must be declared as a part of the product name. Examples of acceptable names are "Cured Pork and X % Water" and "Cured Pork and Water Product-X% of Weight is Added Ingredients". Whenever a percent is included in the product name, a partial quality control (PQC) program is required. The above applies to dry salt cured product also.

2. QUESTION: What is the PFF value for "cured pork trimmings"?

ANSWER: The PFF concept is not applicable to trimmings. The product may contain up to 10 percent added substance without label declaration. If more than 10 percent added substance is present, the presence and amount of the added substance must be declared as a part of the product name. Examples of acceptable names are: "Cured Pork Trimmings and X % Water" and "Cured Pork Trimmings and Water Product - X % of the Weight is Added Ingredients". Whenever a percent is indicated in the product name, a PQC program is required.

3. QUESTION: How should a mixture of trimmings from various uncooked cured pork products be labeled?

ANSWER: A processor wishing to combine the trimmings from uncooked cured pork product, such as hams which were injected with various levels of curing solutions, must label these trimmings indicating the highest level of substances added over 10 percent, e.g., "Uncooked Cured Ham Trimmings Injected With UP to 25 percent of a Solution of Water, etc." A PQC program is not required.

4. **QUESTION:** Does the name of the cured pork product affect whether the product is subject to the PFF regulations?

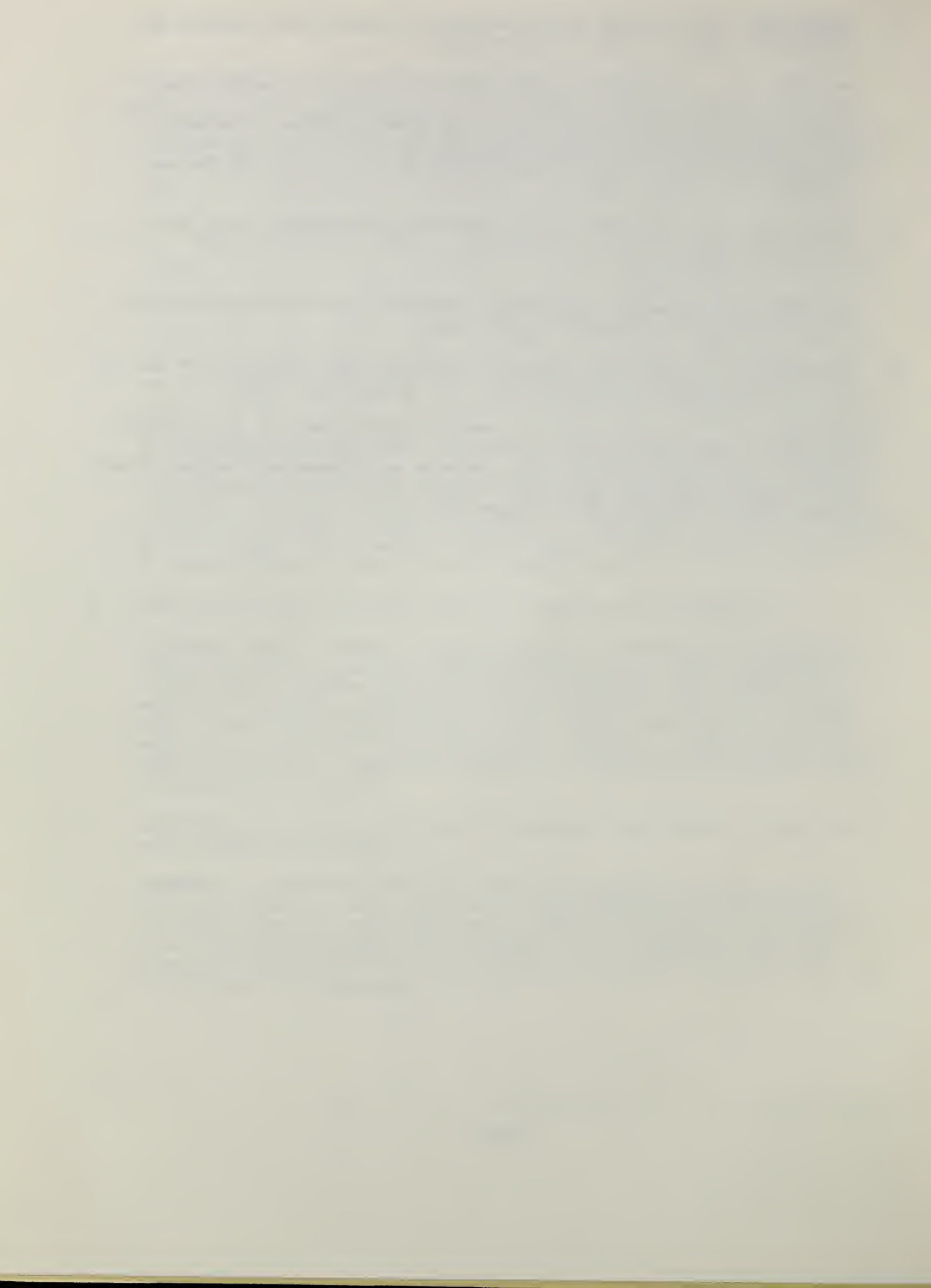
ANSWER: Yes. If fanciful names such as Deli Roll are used in lieu of the common and usual name, the product is not subject to the PFF regulations and there is no restriction on the added substance. However, descriptive labeling and a demonstration that the product is not nutritionally inferior to the traditional product may be necessary for some products.

5. **QUESTION:** Are substances such as pork broth, dried beef stock, etc., which are added for flavor or to enhance flavor, permitted in PFF controlled products?

ANSWER: Yes. However, the protein contributed by such substances will be deducted when determining the PFF value.

6. **QUESTION:** If a plant has a product that goes into retention, can the lot size then be reduced while the product is in retention status?

ANSWER: No. Lot sizes while in retention status must be substantially the same as they were prior to retention. The purpose of retention status is to make necessary process changes and demonstrate reestablishment of process control. If lot sizes are different, they will not be representative of the process in question.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

62-85

8-29-85

BEEF HEAD AND NECK MEAT TRIMMINGS

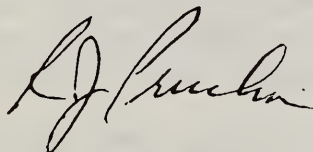
A recent epidemiological study by the Minnesota Department of Health in conjunction with the Centers for Disease Control (CDC) has associated beef products made from trimmings containing thyroid glands with an unusually high incidence of thyrotoxicosis in humans. Although this condition has been described in the medical literature for over 10 years, this is the first time that a strong statistical linkage has been made with the repeated consumption of beef products containing thyroid tissue.

Observations have revealed that some establishments are harvesting the muscle tissue surrounding the larynx. The procedure, while producing only 2-3 ounces of trimmings, has resulted in harvesting all or a major portion of the thyroid gland which is then incorporated into beef trimmings.

This procedure is to be stopped immediately. The larynx including the thyroid gland should be handled as "inedible" product. In addition, inspectors-in-charge of beef slaughter establishments are to review the head removal operation to assure that, to the extent possible, the thyroid gland remains attached on the larynx intact and thus will be discarded as inedible.

Establishments wishing to harvest thyroid glands for pharmaceutical purposes may continue do so.

Review the meat trimming practices for other red meat species and if problems are identified, forward them through normal supervisory channels.



Deputy Administrator
Meat and Poultry Inspection Operations

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NOTICE EXPIRES:

9-1-86

OPI:

MPIO/RO

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

64-85

8/30/85

**IDENTIFICATION (ID) SERVICE FOR POULTRY
AND POULTRY PRODUCTS**

FSIS currently provides ID service for meat and other products that are Federally inspected and passed at an official establishment, or imported under the meat inspection laws.

The purpose of this notice is to extend ID service to cover poultry and poultry products that are Federally inspected and passed, or imported poultry products which are marked to identify them as inspected and passed. To facilitate the division of such poultry or poultry products into smaller portions, or its combination into larger units, while still maintaining its identity as product which has been Federally inspected and so marked, FSIS inspectors may supervise, under ID service, the handling of the product and mark such portions with the marks of Federal inspection when they determine that the identity has been maintained.

The Agency has received requests for this service and, in view of changes over the past few years in the distribution and marketing of poultry products, has determined the service should be made available. In some areas of the country, fresh poultry products formerly packed in bulk at the processing plant and identified with an approved label, are now packaged in smaller consumer size units and shipped to warehouses prior to sale. The labeling and handling of such products for shipment from the warehouse to specific customers would be greatly facilitated, in many cases, by FSIS providing identification of the products. Poultry ID service would allow greater flexibility in the use of many commercial operations, including breaking bulk, packaging, labeling (including adding the mark of inspection), weighing, and applying the net weight to the product. No cutting or further processing will be permitted.

At the time such ID service is furnished, product must be sound, wholesome, and fit for human food. The service is available only on premises other than those of a Federally inspected plant. The sanitation of the plant or area where service is furnished must comply with applicable provisions of Part 381, Subpart H of the poultry products inspection regulations.

DISTRIBUTION: All MPI
Offices, T/A Inspectors,
Plant Management, T/A
Plant Management, Science
and Compliance Offices,
ABB, TRA, R&E, Import
Offices

NOTICE EXPIRES:

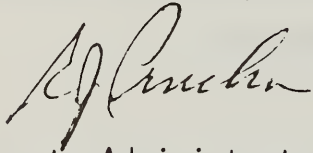
9/1/86

OPI:

MPITS/PPID

All operations conducted under this ID service shall be under the immediate supervision of an FSIS inspector. Those operations will be conducted on a reimbursable basis. The current rate for ID service will be \$18.60 per hour for base time (per MPI regulations §362.5(c)).

Any person wishing to receive ID service for poultry and poultry products shall make application as provided under §362.3 of the MPI regulations to the Region by using MP Form 225, Application for Voluntary Reimbursable Inspection Service dated April, 1983 (under revision).

A handwritten signature in cursive script, likely belonging to the Deputy Administrator mentioned in the text below.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

65-85

8/30/85

SKETCH LABEL APPROVAL PROCESS

This Notice is to describe the Standards and Labeling Division's (SLD) sketch label approval process as it relates to final approval of the finished label by Inspectors in Charge (IIC's).

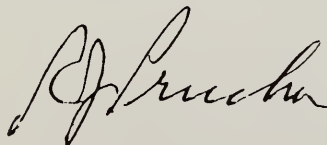
In June of 1983, Meat and Poultry Inspection Regulations (Section 317.4(e)) were implemented authorizing IIC's to issue final approvals for certain type labeling. Included was the authority for the IIC's to grant final approval to color changes and to grant final approval for finished labeling which was previously approved as a sketch by SLD. Sketch labeling is defined as a printer's proof or copy of labeling that shows, in addition to other features, an indication of of final color.

Previously, if a sketch label did not indicate final color, SLD label reviewers would not approve the sketch. Instead, the label would be returned to the applicant unapproved with a written explanation and the application form was stamped "Commented on Only". The finished label then had to be resubmitted to SLD for final approval.

In order to avoid duplicate handling of such labels and since the MPI Regulations authorize IIC's to approve final color changes, SLD label reviewers will now approve sketch labels that **do not** indicate final colors if the sketch is adequate in all other respects. If an applicant omits the color scheme from their sketch label it may still be approved by SLD. The IIC, however, must be satisfied that the finished label has sufficient color contrast and legibility before granting a final approval.

The "Commented on Only" stamp will no longer be used by SLD.

For further information or inquiries concerning this Notice, please contact Keith Steele, Chief, Operations Branch, MPITS, SLD, through normal channels.



Deputy Administrator
Meat and Poultry Inspection Operations

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9/1/86

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

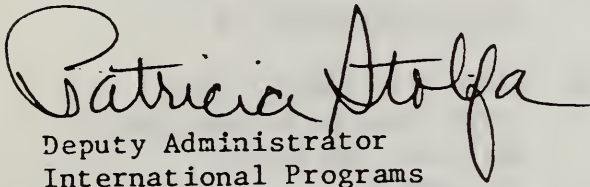
66-85

9/3/85

POULTRY PLANTS ELIGIBLE TO EXPORT TO THE FEDERAL REPUBLIC OF GERMANY (FRG)

The attached list contains the plants certified as eligible to export poultry to West Germany.

This notice supersedes MPI Bulletin 84-3.


Deputy Administrator
International Programs

Attachment

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and Compliance Offices,
TRA, R&E, Import Offices

NOTICE EXPIRES:
Whenever a new listing
is published

OPI:
IP/ECD

POULTRY PLANTS ELIGIBLE TO EXPORT TO FRG AS OF AUGUST 14, 1985

P-94	Henningsen Foods, Inc. 402 North Third Street Norfolk, NE 68701 Processing	P-1096	Wampler Foods, Inc. xxx Hinton, VA 22831 Slaughter/Cut-up/Processing
P-124	Cuddy Foods, Inc. 100 S. Secrest Avenue Monroe, NC 28110 Slaughter/Cut-up/Processing	P-1351	Horace W. Longacre, Inc. Box 8 Franconia, PA 18924 Cut-up/Processing
P-137	Blue Coach Foods, Inc. Harding Highway Road #1 Vineland, NJ 08360 Slaughter	P-6710	Golden Acres Foods, Inc. 862 N. Liberty Street Harrisonburg, VA 22801 Slaughter/Cut-up/Processing
P-239	House of Raeford, Inc. 520 Central Avenue Raeford, NC 28376 Slaughter/Cut-up/Processing	P-7569	Henry Colt Enterprises, Inc. Sykes Lane Williamstown, NJ 08904 Cut-up/Processing
P-244	Round Hills Foods, Inc. South Water Street New Oxford, PA 17350 Slaughter/Cut-up	P-7760	Jennie-O Foods, Inc. 1126 Benson Avenue, West Willmar, MN 56201 Slaughter
P-261	Bil-Mar Foods, Inc. 8300 96th Avenue Zeeland, MI 49464 Slaughter/Cut-up/Processing	P-8497	Blue Coach Foods, Inc. Route 40, Road #1 Vineland, NJ 08360 Processing
P-286	Shenandoah Turkey Products Corp. Clark and Cosby Roads Washington, IN 47501 Slaughter/Cut-up	P-8721	Int'l Dehydrated Foods, Inc. Route 1 Monett, MO 65708 Processing

P-369 Perdue Poultry Co.
100 Quality Street
Bridgewater, VA 22812
Cut-up/Processing

COLD STORAGE

P-551	Jennie-O Foods, Inc. 2505 Willmar Avenue, SW Willmar, MN 56201 Cut-up/Processing	I-129	Maritime Terminals, Inc. 7737 Hampton Blvd. Norfolk, VA 23505
P-635	Plantation Foods, Inc. 3130 Gholson Road Waco, TX 76703 Cut-up/Processing	P-56	Rockingham Poultry Marketing Cooperative, Inc. XXX Broadway, VA 22815
P-1015	Empire Kosher Poultry, Inc. R.D.#3 Mifflintown, PA 17059 Slaughter/Cut-up/Processing		

United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C.
20250

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